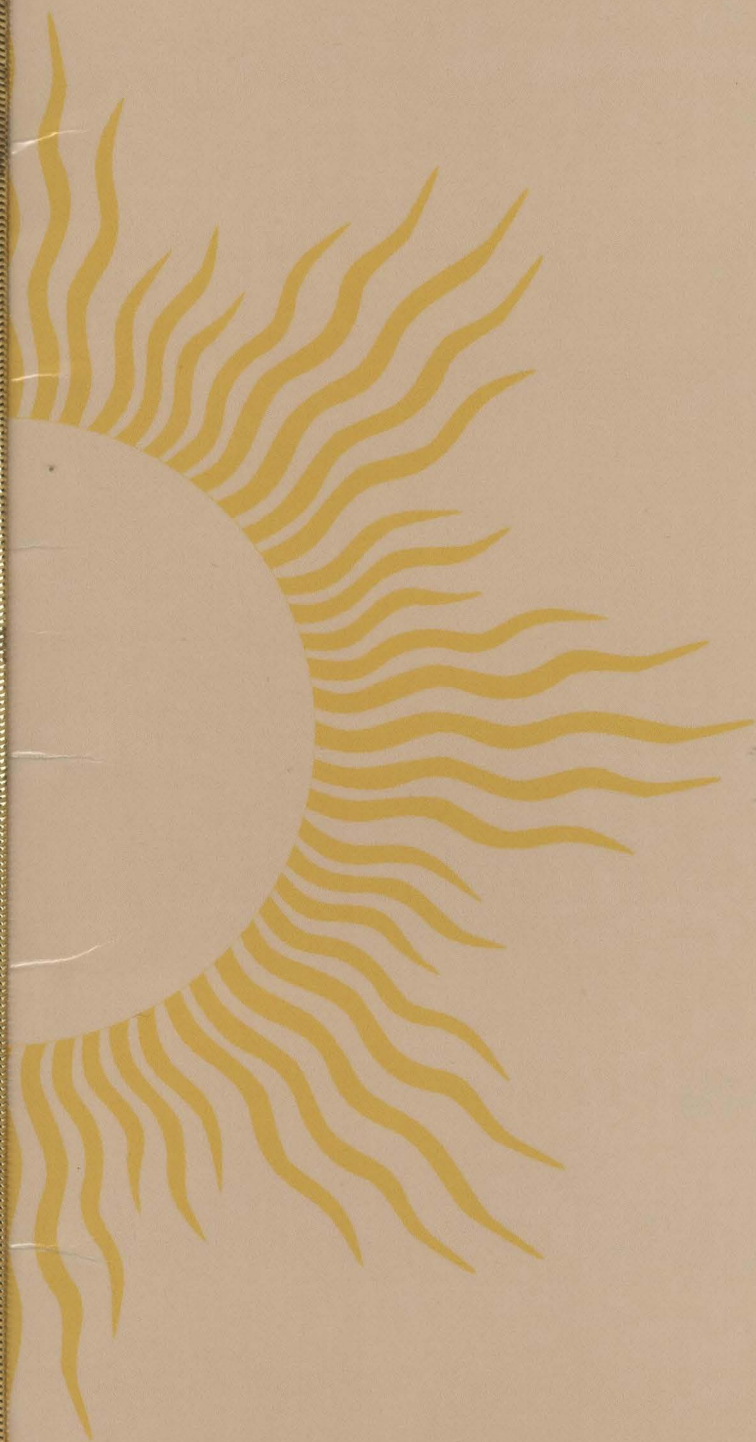
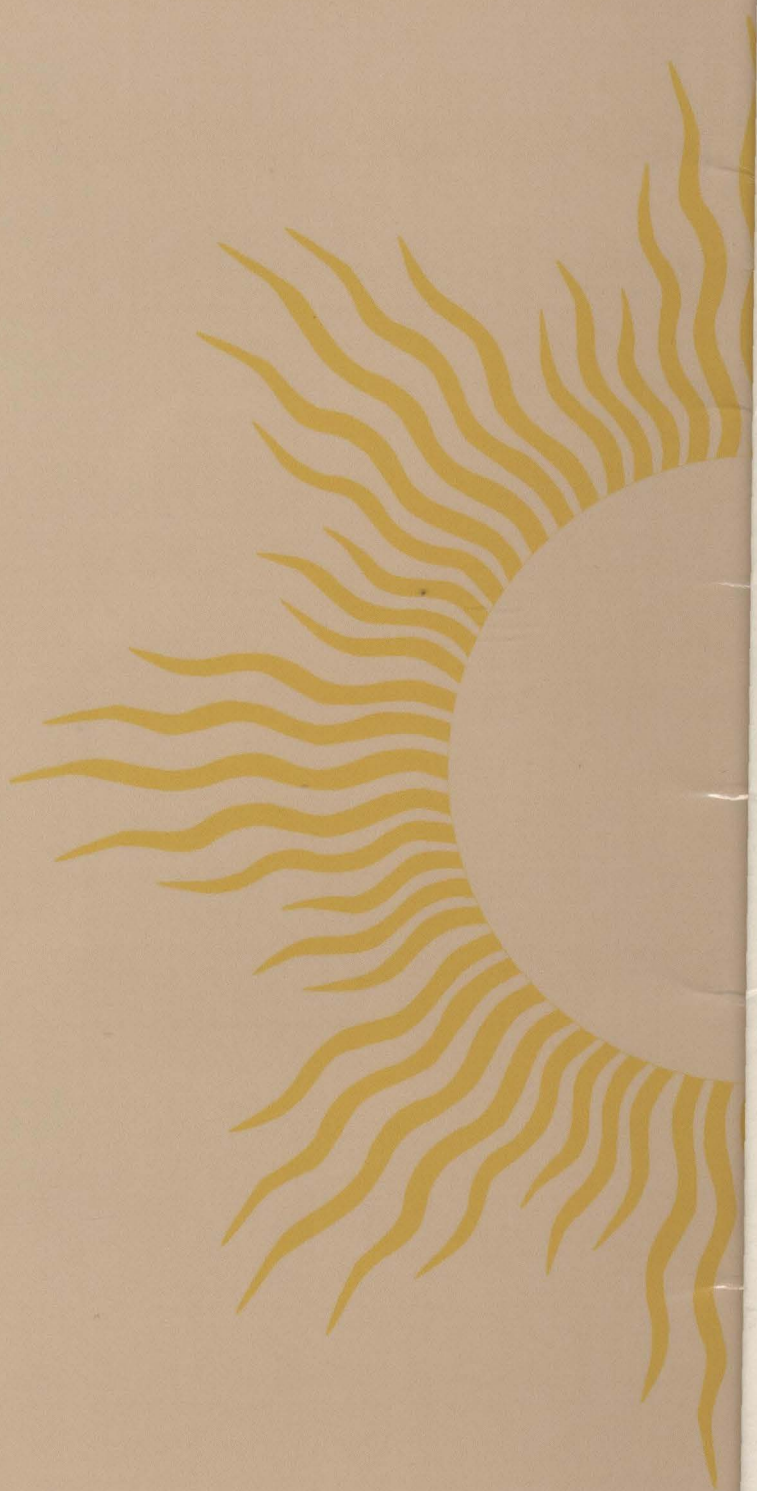


DESSERT





DESSERT MENU

WINE & OLIVE OIL

Traditional Sicilian dessert with layers of
rum-soaked sponge cake filled with sweetened
cream and encased in almond paste.

Home-made espresso infused with orange
essence poured into this creamy (1.00)

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Pastry Chef: Eileen Gustafson

DESSERT MENU

- "Cassatina Siciliana"** 8.
Traditional Sicilian dessert with layers of rum-soaked sponge cake filled with sweetened ricotta and encased in almond paste
- "Tiramisu"** 8.
Home-made espresso infused lady fingers with mascarpone and rum cream
- "Panna Cotta di Fragola"** 8.
Strawberry creamy Italian custard with pistachio sponge cake and fresh berries
- "Crostata di Pesche"** 8.
Peach tart with toasted almonds, lemon cream, served with vanilla gelato and caramelized peaches
- "Torta Gianduja con Arance e Crema di Doppio Fior di Latte alla Ricotta"** 8.
Flourless chocolate hazelnut cake with oranges and ricotta double cream
- "Carpaccio di Frutta"** 8.
Thinly sliced fresh fruit with a scoop of lemon sorbet
- "Crostata di Cioccolato"** 8.
Chocolate tart with cappuccino gelato
- "Affogato al Caffé"** 9
Vanilla gelato drowned in Italian espresso
- "Assortimento di Biscotti"** 8.
Homemade Italian cookies and biscotti
- "Assortimento di Gelati e Sorbetti"** 9.
Gelati: Vanilla, Cappuccino, Chocolate, Strawberry, Gianduja (chocolate hazelnut), Nocciola (hazelnut)
Sorbetti: Raspberry, Lemon

Pastry Chef: Eileen Guastella

DESSERT WINES AND LIQUORS

WINES	GLASS	BOTTLE
MALVASIA		
HAUNER '03 SICILIA	12.	50.(375)
MARSALA SUPERIORE		
MARCO DE BARTOLI , (10 YEARS OLD)	12.	72.(500)
MOSCATO DI PANTELLERIA, TURBE		
SALVATORE MURANA '03 SICILIA	12.	63.(750)
VINSANTO		
CASTELLO DI AMA '99 TOSCANA	12.	48.(375)
GRAPPA		
ALEXANDER, DISTILLERA BOTTEGA	8.	
NONINO, MERLOT	10.	
SAMBUCA		
MOLINARI	8.	
PORTS		
PORTO TAWNY	7.	
FONSECA BIN 27	9.	
SANDEMAN RUBY PORTO	10.	
COGNAC		
HENNESSY V.S	10.	
REMY MARTIN V.S.O.P	11.	
COURVOISIER NAPOLEON	14.	
MARTELL CORDON BLEU	18.	
ARMAGNAC		
LARRESINGLE XO	12.	
CALVADOS		
BUSNEL PAYS D'AUGE	12.	
LIQUORS		
LIMONCELLO	8.	
AVERNA	8.	
DISARONNO	7	
NOCELLO	8.	

ESPRESSO & COFFEE

OUR **TORRISI DIAMANTE** ESPRESSO COFFEE IS
IMPORTED EXCLUSIVELY BY **AGATA & VALENTINA**.
IT IS CUSTOM BLENDED AND ROASTED BY
AGATA'S FAMILY IN SICILY. *ENJOY!*

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